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Safe-Keeping for Home Canned Food

Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, and Wallace L. Kadderly, Chief of Radio Service, in the Department of Agriculture's portion of the National Farm and Home Hour, Wednesday, September 29, 1943, over stations associated with the Blue Network.

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KADDERLY: In Washington, here's Ruth Van Deman....

VAN DEMAN: Ready to talk about safe-keeping for home-canned food.

KADDERLY: And this is Wallace Kadderly, prepared to interview the man in charge of the new farm machinery program...After you, Ruth.

VAN DEMAN: The ideal place to store home-canned food, the experts say, is a cool, dark, dry spot.

Where to find this ideal spot in a kitchenette apartment or the modern steam-heated house? Well, here are some possibilities:

Your locker in the apartment basement if there are no furnace flues and hot water pipes close by. Or maybe the garage, if it's cool but not cold to the point of freezing. An added precaution against extreme cold is to wrap the jars in several thicknesses of paper...or store them in the cardboard carton in which you bought the jars. Those are also good blackout measures for jars. Light shining steadily on food canned in glass tends to make it fade and lose vitamin value.

Almost any place to store home-canned food is better than the high shelf in the kitchen cupboard. Up there near the ceiling hot air circulates around the jars day after day. It's almost perfect incubation temperature for bacteria. And even in properly processed canned foods there may be some bacteria left inside the jars. Keeping them warm and cozy may start them growing. And the end may be spoiled food -- you work and your food wasted.

I won't take your time to discuss shelves. We all know they have to be strong and well braced. But I do have one final tip. Some women are making notes on the jar labels about the canning method and possible errors. Then if they have trouble with one batch, they'll know better what to do, or not to do next year.

That's all for now, Wallace.

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